

Brandini Barolo Resa 56 DOCG

Area of origin

La Morra (CN)

Grape variety

100% Nebbiolo

Vinification and ageing

Vinification in temperature-controlled steel tanks, with cold maceration on skins for about four weeks. Aged in large oak barrels for 24 months, followed by 12 months in the bottle

Colour

Garnet

Perfume

Intense, spicy and austere with notes of red fruit and scents of rose

Flavour

Decisive and harmonious, with evident but well-balanced tannins

Alcohol content

14.5% Vol.

Serving temperature

16/18°C

Pairing suggestions:

With whatever... and whomever you like!

